



Fall Catering Menu

Passed or Stationary Hors d'oeuvres

Priced per person. A minimum of 15 people required per item please.

Heirloom Cherry Tomatoes- fresh mozzarella, basil EVOO **\$2.55**

Belgian Endive- filled with roasted beets, goat cheese and pistachio gremolata **\$2.15**

Dungeness Crab Cakes with chili lime aioli **\$2.55**

Crostini- grilled pear and house cured pancetta **\$1.95**

Fried Mac & Cheese Bites- blue cheese and habanero aioli **\$2.15**

Toasted Polenta Squares- foraged and cultivated mushrooms, parmesan, and herbs **\$2.15**

Dijon and Herb Roasted Beef- on bruschetta with Tuscan salsa verde **\$2.90**

Prosciutto Wrapped Melon- aged balsamic vinegar, mint **\$2.15**

Black Mission Figs- bleu cheese and bacon **\$2.10**

Shrimp Cocktail Shots with lemon and chervil **\$2.90**

Griddled Corn Cakes- with chicken confit and pesto **\$2.15**

Potato, Truffle and Leek Croquettes with parmesan and lemon aioli **\$1.95**

Catering Platters

Vegetable Crudite- hand cut, fresh vegetables with herb buttermilk dressing

15-20 people \$49 / 40-50 people \$98

Marinated and Grilled Vegetables- roasted and marinated seasonal vegetables and olives

15-20 people \$44 / 40-50 people \$88

Antipasti Platter- assortment of salumi and deli meats, marinated and roasted vegetables, pickled vegetables, whole grain mustard and focaccia bread

15-20 people \$69 / 40-50 people \$138

Baked Parmesan Lavash with Tapenades- hummus, artichoke, and sundried tomato tapenades

15-20 people \$38 / 40-50 people \$76

California Artisanal Cheese- Shaft's bleu (Placerville), Fiscalini aged white cheddar (Modesto), Marin triple brie (Petaluma), dried fruits, nuts, crackers, and crostini

15-20 people \$62 / 40-50 people \$122

Assorted Dessert Minis

Flavors may include:

triple chocolate mousse brownies, tiramisu

banana cream pie, salted caramel cups, lemon tartlet,

(gluten free) polenta cake with strawberries,

bay leaf panna cotta with blackberry

15-20 people \$62 / 40-50 people \$122

Salads

15-20 people \$62 / 40-50 people \$122

Mixed Baby Lettuces- roasted shallot vinaigrette and toasted almonds

Classic Caesar- chopped romaine and radicchio, croutons, Grana Padano,
(vegan dressing optional)

Seasonal Pasta Salad- penne pasta, pesto, corn,
heirloom cherry tomatoes, parmesan cheese

Local Heirloom Bean- red Hidatsa, black calypso, pebbles, and green black eyed
peas with onions, cucumbers, peppers and herb vinaigrette

Yukon Gold Potato Salad- hard boiled egg, mayo,
whole grain mustard, onions, celery, and chives

Entrée Salads

15-20 people \$102 / 40-50 people \$206

Strawberries & Gold Beets- Del Rio arugula, local goat cheese,
toasted almonds, golden balsamic vinaigrette

Spicy Prawns Panzanella- Uncle Ray's heirloom tomatoes, Del Rio cucumbers,
red onions, croutons, over chopped romaine and radicchio with sherry vinaigrette

Sandwich Platters

15-20 people \$114 / 40-50 people \$228

Grilled Butternut Squash-mozzarella, peperonata, almond pesto & arugula on focaccia

Turkey, Bacon & Pepperjack- on an Italian roll with spicy aioli, and arugula

Dry Rubbed Tri Tip- sliced thin with horseradish cream, jack cheese, mayo and arugula on ciabatta roll

Muffaletta- deli cold cuts and cheeses, olive tapenade, pickled vegetables and mayo on focaccia bread

Flat Bread Platters

15-20 people \$112 / 40-50 people \$224

Roasted Butternut Squash- pumpkin seed pesto, roasted peppers, fromage blanc and parmesan

House Cured and Smoked Bacon & Apple-parmesan cream sauce, caramelized onions, mozzarella, goat cheese

Grilled Chicken- roasted corn, mozzarella, Preserved tomato tapenade, feta cheese and herbs

Family Style Entrées

All entrées include choice of one side.

Grilled Chicken Breast- Tuscan salsa verde, summer squash and peppers
15-20 people \$230 / 40-50 people \$460

Seared Salmon- braised greens, white wine, lemon, and caper sauce
15-20 people \$245 / 40-50 people \$ 490

Pork Loin Roast- romesco sauce and succotash
15-20 people \$225 / 40-50 people \$450

Dry Rubbed Tri Tip- au jus, horseradish cream, green beans
15-20 people \$265 / 40-50 people \$530

Sides

Herb roasted baby potatoes

Mashed potatoes

Locally grown, organic brown rice pilaf

Grass Valley white polenta, creamy or grilled

Additional sides: 15-20 people \$48 / 40-50 people \$96

Family Style Seasonal Pasta

Spaghetti Bolognese- chanterelle mushrooms, shaved parmesan and herbs
15-20 people \$164 / 40-50 people \$328

Vegetarian Penne- pumpkin seed pesto, roasted winter squash, Bloomsdale spinach, parmesan
15-20 people \$138 / 40-50 people \$276

Four Cheese Lasagna- with béchamel sauce, marinara and seasonal vegetables
15-20 people \$158 / 40-50 people \$316